

CUCKOO ELECTRIC RICE COOKER/WARMER LIMITED WARRANTY

KEY Company, R&H Enterprise INC and Cuckoo Trading Canada. will repair at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the data of original purchase. This warranty is good only to the original purchaser of the product during the warranty period. R&H Covers the east and the central districts, KEY Company covers the west and the Central Districts, Cuckoo Trading Canada covers the whole Canada.

WARRANTY PERIOD

MODEL#	#LABOR	PARTS	HOW SERVICE IS HANDLED
HF06 Series	1YEAR	1YEAR	The East and the Central Districts Call : 718 888 9144 Address : 14-10, 123rd Street, College Point, NY 11356, USA The West and the Central Districts. Call : 213 687 9828 Address : 700, Jackson Street, L.A, CA 90012, USA Canada (TORONTO) Call : 905 707 8224 / 416 878 4561 Address : #D8-7398 Yonge Street Thorn Hill Ontario CANADA L4J 8J2 Canada (VANCOUVER) Call : 604 540 1004 Address : 945 Lougheed HWY Coquitlam BC CANADA V3K 3T4

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. CUCKOO ELECTRONICS CO.,LTD, SHALL NOT BE LIABLE FOR THE LOSS THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts : so these limitations or exclusions may apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY IN THESE CASES:

- * To damages problems which result from delivery or improper installation.
- * To damages problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- * To serve call which do not involve defective workmanship or material and explaining the operation of the unit.

Therefore, these costs are paid by the consumer. Customer assistance numbers :

To Prove warranty Coverage : ► **Retain your Sales Receipt to prove data of purchase**
► **Copy of your Sales Receipt must submitted at the time warranty service is provided.**

To Obtain Product, Customer, or Service Assistance and Nearest Authorized service center, Parts Distributor or Sales Dealer:

Parts Distributor or Sales Dealer :	The west and the Central Districts.	Canada (TORONTO)	Canada (VANCOUVER)
The East and the Central Districts	Call : 213 687 9828	Call : 905 707 8224 / 416 878 4561	Call : 604 415 9858
Call : 718 888 9144	Address : 700, Jackson Street, L.A,	Address : #D8-7398 Yonge Street	Address : 103-4501 North Road
Address : 14-10, 123rd street,	CA 90012, USA	Thorn Hill Ontario	Burnaby BC CANADA V3N
college point, NY 11356, USA		CANADA L4J 8J2	4R7



CUCKOO

IH Electric Pressure Rice cooker / warmer

IH 전기 압력 보온 밥솥

Operating Instructions

사용설명서

CRP-HF06 Fuzzy Series

1.08L(2~6Persons) / 1.08L(2~6인분)



CUCKOO ELECTRONICS CO., LTD.



Thank you very much for purchasing “CUCKOO”
Electric Rice cooker/warmer

Read all instructions before use.
Save these instructions for future reference.

저희 쿠쿠 압력보온밥솥을 애용해 주셔서 대단히
감사 드립니다.

이 사용설명서는 잘 보관하여 주십시오.
사용 중에 모르는 사항이 있을 때나 기능이 제대로
발휘되지 않을 때 많은 도움이 될 것입니다.

CONTENTS

BEFORE USING

Important safeguards	3
Specifications	4
Caution for safety	5
Caution for use	8
Name of each part	9
Function operating part	10

WHEN USING

Before cooking rice	11
Error Code and possible cause	12
How to cook	13
MY MODE (Cuckoo Customized Taste Function)	15
How to use “GABA (Brown rice)”	17
How to preset the time	20
To keep warm the cooked rice tasty	21
How to clean	24

BEFORE ASKING FOR SERVICE

Check before asking for service	22
Limited warranty	52

목 차

사용하기전에

Important safeguards	3
제품규격	4
안전을 위한 주의 사항	27
사용상의 주의 사항	30
각 부분의 이름	31
기능 조작부의 설명	32

사용할 때

취사 전 준비사항	33
기능 표시부의 이상점검 기능	34
취사방법	35
‘쿠쿠 맞춤밥맛’ 사용방법	37
현미발아 취사방법	39
만능찜 · 누룽지는 이렇게 하십시오	41
예약 취사 방법	42
보온/재가열	44
제품 손질 방법	47

고장 신고 전에

고장신고 전에 확인 하십시오	48
Limited warranty	52

IMPORTANT SAFEGUARDS

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and / or injury to persons do not immerse cord, plugs, or Pressure Cooker Body in water or any other liquid.
4. Close supervision is necessary when this appliance is used by or near children.
This appliance is not intended for use by young children or infirm persons without supervision.
Young children should be supervised to ensure that they do not play with the appliance.
5. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, and / or injury to persons.
8. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use this appliance for other than its intended use.
14. Extreme caution must be used when moving an appliance containing hot oil or any hot liquids.
15. Oversized foods, metal foil packages, or utensils must not be inserted in the appliance as they may involve a risk of fire or electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like while in operation.
17. To reduce the risk of electric shock, cook only in removable container.
18. This appliance cooks under pressure. Improper use may result in scalding injury.
Make certain unit is properly closed before operating. See "Operating Instructions."
19. Do not cook foods such as applesauce, cranberries, or other cereals macaroni or spaghetti.
These foods tend to foam, froth, and sputter, and may block the pressure release device.
20. Always check the pressure release device for clogging before use.
21. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. See "Operating Instructions."
22. Do not use this pressure cooker for pressure frying with oil.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

WARNING : This appliance generates heat and escaping steam during use. Use proper precaution to prevent risk of burns, fires, or other injury to persons or damage to property.

1. Keep hands and face away from Pressure Release Valve when releasing pressure.
2. Take extreme caution when opening the Lid after cooking. Serious burns can result from steam inside.
3. Never open the Lid while the unit is in operation.
4. Do not use without the inner Pot in place.
5. Do not cover the Pressure Valve with anything as an explosion may occur.
6. Do not touch the inner pot and any heating parts, immediately after using.
Let the unit cool down completely first.

SHORT CORD INSTRUCTIONS

Note:

- A.** A short power-supply cord (or cord set) is to be provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
- B.** Longer cord set or extension cords are available and may be used if care is exercised in their use.
- C.** If a long cord set or extension cord is used.
 - (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - (2) if the appliance is of the grounded type, the extension cord should be a grounding-type three-wire cord, and
 - (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

This appliance has a polarized plug : (one blade is wider than the other).
 As a safety feature, this plug will fit in a polarized outlet only one way.
 If the plug does not fit fully in the outlet, reverse the plug.
 If it still does not fit, contact a qualified electrician.
 Do not attempt to defeat this safety feature.

SPECIFICATIONS / 제품규격

Model Name (모델명)		CRP-HF06 Fuzzy Series
Power Supply (전원)		AC 120V, 60Hz
Power Consumption (소비전력)		1040W
Cooking Capacity (취사용량)	Glutinous Rice (백미)	0.36~1.08L (2~6cups)
	Sushi (김초밥)	0.36~0.72L (2~4cups)
	Mixed/Brown Rice (잡곡/현미)	
	GABA (현미발아)	
	Dried Rice (묵은쌀)	
	Turbo Glutinous Rice (백미쾌속)	
	Nu Rung Gi (누룽지)	
	Nutritious Rice (영양밥)	
Power Cord Length (전원 코드 길이)		1.0m
Pressure (사용압력)		78.4KPa (0.8kgf/cm ²)
Weight (중량)		5.4kg
Dimension (치수)	Width (폭)	26.0cm
	Length (길이)	34.8cm
	Height (높이)	26.8cm

HOW SERVICE IS HANDLED

USA **The East and the Central Districts**
 Tel. No. (718) 888-9144

The West and the Central Districts
 Tel. No. (213) 687-9828

Canada **TORONTO**
 Tel. No. 416 878 4561 / 905 707 8224

VANCOUVER
 Tel. No. 604 540 1004

CAUTION FOR SAFETY

- ▶ The following must be observed to use the product safely and correctly to prevent accident and dangerous situations.
- ▶ 'Warning' and 'Caution' are different as follows.

⚠ WARNING

This means that the action it describes may result in death or severe injury.

⚠ CAUTION

This means that the action it describes may result in injury or property damage.



- This sign is for reminding something may cause problems under the certain situation.
- Please read and follow the instruction to avoid any harmful situation.



- Indicates a prohibition

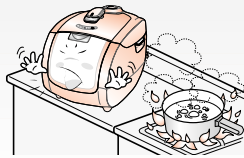


- Indicates an instruction

⚠ WARNING

Do not use the cooker near hot things such as stove, gas stove or direct ray of light.

- ▶ It can cause an electric shock, fire, transformation or discoloration.



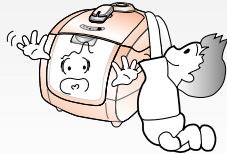
Please pay careful attention against water and chemicals.

- ▶ It can cause an electric shock or fire.



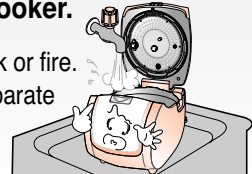
Keep the cooker out of reach of children.

- ▶ It can cause burns, electric shock or injury.



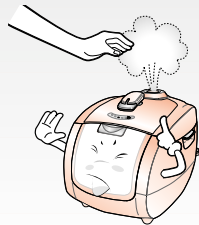
Do not let the cooker contact any water by sprinkling water on the cooker.

- ▶ It can cause an electric shock or fire.
- ▶ If it contact water, please separate power cord and contact dealer and service center.



Do not cover the automatic steam outlet or pressure weight with your hand or face.

- ▶ It can cause burns.
- ▶ Especially be careful to keep it out reach of children.



Do not plug or pull the power cord with wet hands.

- ▶ It can cause an electric shock.

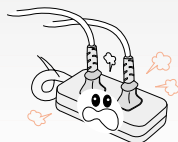


When you pull out the power plug, don't pull the power cord. Please, surely pull out the power plug.

- ▶ It can cause an electric shock.

Use a single socket with the rated current above 15A.

- ▶ Using several lines in one socket can cause overheating resulting in fire.
- ▶ Use the extension cord with the rated current above 15A.



Do not use damaged power cord, plug or loose socket.

- ▶ It can cause an electric shock, short circuit or fire.
- ▶ If the plug were damaged, contact dealer or a service center.



CAUTION FOR SAFETY

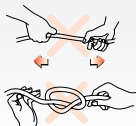
⚠ WARNING

Do not bend, tie or pull the power cord by force.

- ▶ It can cause an electric shock or short circuit resulting in fire.

Remove an alien substance on plug with the clean cloth.

- ▶ It can cause fire.



Do not use pots that are not designed for the cooker.

Do not use abnormal pot and do not use without inner pot.

- ▶ It can cause an electric shock or fire.



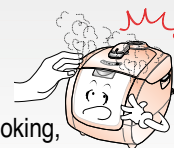
Do not put any needle, cleaning pin etc in the ventilator or any gap of the cooker.

- ▶ Do not insert cleaning pin to other parts except to the valve hole of the pressure weight.
- ▶ It can cause an electric shock or fire.
- ▶ Especially be careful to keep it out of reach of children.



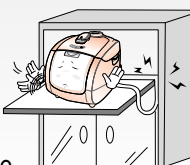
Do not open the top cover while in heating and cooking.

- ▶ It can cause burns.
- ▶ If you need to open the lid while cooking, keep pressing the cancel button for 2 seconds and confirm internal steam released completely turning the pressure weight over.



Do not use on a rice chest or a shelf.

- ▶ Do not press the power code between furniture. It can cause an electric shock resulting in fire.
- ▶ When use on furniture automatic steam releasing can cause damage, fire and an electric shock.



Use product at the flat place. Do not use on the cushion. Please avoid using it on an unstable location easy to be fallen down

- ▶ It can cause a transformation or a fire.
- ▶ It can cause burns or breakdowns.
- ▶ Be careful to install the power cord which does not disturb to pass.



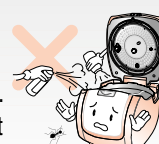
Clean any dust or alien substance off the temperature sensor, heating plate and inner pot.

- ▶ It can cause a system problem or fire.



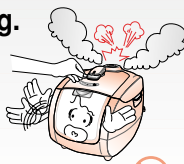
Don't spray or put any insecticide and chemicals.

- ▶ It can cause an electric shock or fire.
- ▶ In case cockroach or any insects get inside of the cooker please call a dealer or a service center.



Do not turn the Lock/Unlock Handle to "Unlock" in cooking.

- ▶ The hot steam or any hot content within the cooker can cause burns.
- ▶ After you finish the cooking do not try to open the cooker by force until the steam is completely exhausted.



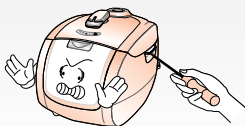
Do not cover the automatic steam outlet or pressure weight with a duster, a towel or apron, etc.

- ▶ It can cause a transformation or a breakdown.
- ▶ It can cause an explosion by pressure.



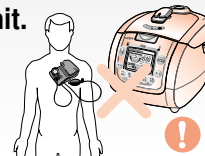
Do not alter, reassemble, disassemble or repair.

- ▶ It can cause fire, electric shock or injury.
- ▶ For repair, contact dealer or the service center.



If you use cardiac pacemakers or electrical medical supporting equipment consult a doctor before using this unit.

- ▶ When this unit is working, it can influence on any electrical medical equipment.

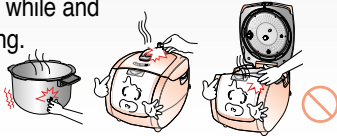


CAUTION FOR SAFETY

⚠ CAUTION

Do not touch the metallic surface of the inner pot, and pressure weight after cooking or warming.

- ▶ It can cause burns.
- ▶ Remaining hot steam can cause burns when you tilt the pressure weight while and right after the cooking.



Don't use to be used for various purpose for inner pot.

- ▶ It can cause the transformation of the inner pot
- ▶ It can cause to spill the inner coating.

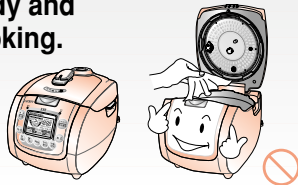
Oven coating may wear away.

- ▶ Oven coating may wear away after long use.
- ▶ When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive metallic etc. (Refer to page 21)



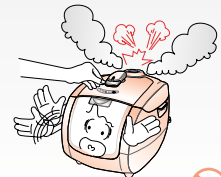
Please clean the body and other parts after cooking.

- ▶ It can cause the transformation or smell.



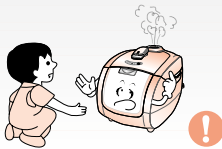
After you finish the cooking, do not try to open the cooker by force until the steam is completely exhausted.

- ▶ The hot steam or any hot content within the cooker can cause burns.
- ▶ Be careful with burn by the steam when you open the top cover after cooking is done.



Be careful about the released steam of vent.

- ▶ When the steam is released don't be surprised.
- ▶ Please keep the cooker out of reach of children.



Do not use over the maximum capacity.

- ▶ It can cause overflow or breakdown.
- ▶ Do not cook over capacity stated for cooking of chicken soup and congee.



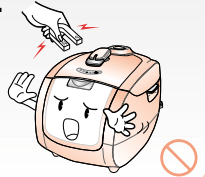
Do not pull up the cooker by holding the inner pot handle.

- ▶ If can cause problems and dangerous situations. There are portable handles on bottom right and left side of the cooker. Hold the handles with both hands and move it carefully.



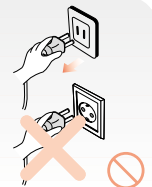
Don't use the cooker near the magnetic field. Do not drop the cooker or impact.

- ▶ It can cause burns or breakdown.
- ▶ It can cause the safety problem.



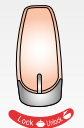
Please surely pull out the plug when not in use.

- ▶ It can cause electric shocks or fire.
- ▶ Use AC 120V only.



Always turn the Lock/Unlock Handle to "Lock" when not in used.

- ▶ It can cause the transformation by remaining pressure.



Please use the cooker for an original purpose.

- ▶ It can cause the transformation or smell.

Please contact dealer or service center when strange smell or smoke is occurred.

- ▶ First pull out the power cord.

CAUTION FOR USE

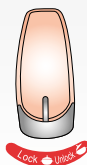
Do not try to close the top cover by force. It can cause problems.

► When opening/closing the top cover.



1. Locate the handles of the inner pot on the slot of the main unit. (Refer to the following figure.)
2. Open and close the top cover with the Lock/Unlock handle located on "Unlock".

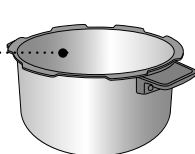
► When cooking/warming the rice.



- Cook and warm the rice with the Lock/Unlock handle located on "Lock".
- When steam is full inside the pan, the Lock/Unlock handle will not turn at this time twist the pressure weight and let the steam out.

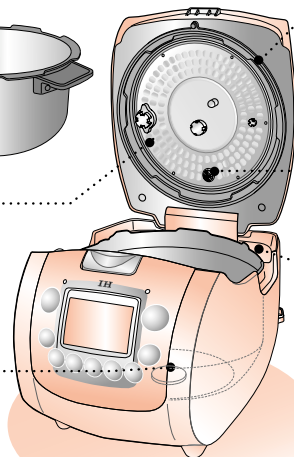
- When the cooker is not properly cleaned, it can cause smells. Clean the top cover frequently.
- If there are any rice or alien substances on the oven packing or on the inner side of the inner pot, it can cause the steam to leak. Therefore the rice may be under-cooked and crumbly.

Don't use to be used for various purpose for inner pot.



Wipe the top cover with a wet cloth that has been squeezed out of all the water

If there is any alien substance on the temperature sensor carefully wipe it out without damaging the metal plate



Check if there is any rice or alien substance on the oven packing.

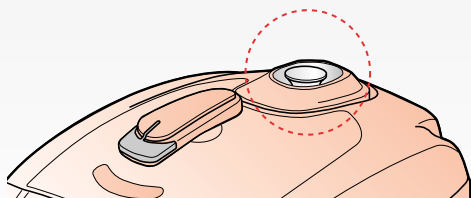
Make sure you clean the steam control vent before and after use

Wipe the main unit with a wet cloth that has been squeezed out of all the water

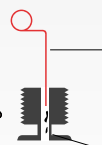
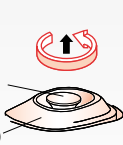
※ It can cause the transformation of inner pot. It can cause to spill the inner coating.

If the valve hole of the pressure weight part is clogged, punch it with the cleaning pin.

- The valve hole of the pressure weight allowing the escape of steam should be checked regularly to ensure that it is not blocked.
If you use the valve hole of pressure weight as it is blocked, the hot steam or any hot content within the cooker can cause injury.
- ※ Do not use a Cleaning Pin for other use except cleaning for the valve hole of the pressure weight.



Pressure Weight
Soft steam cap



Cleaning Pin

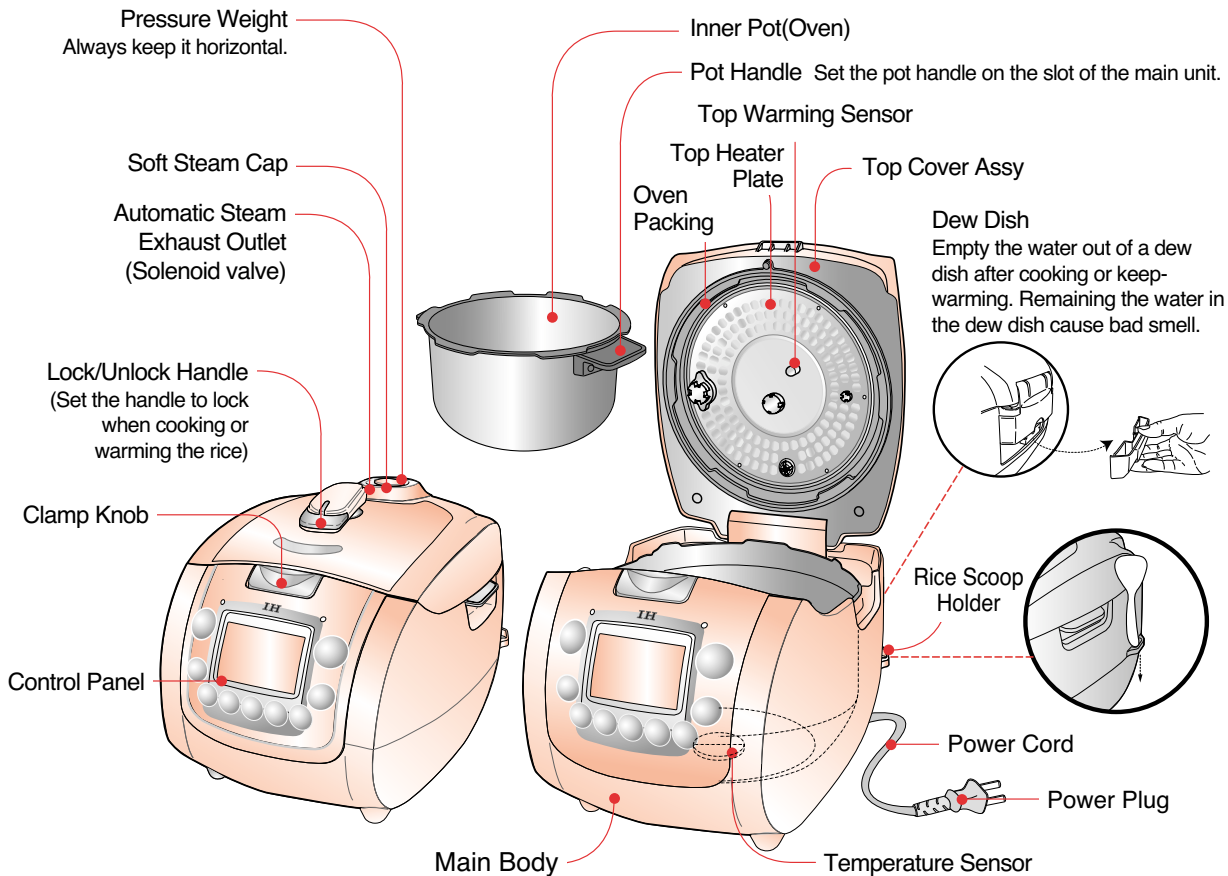
※ Attached on the bottom of the unit.

Alien Substance

How to disassemble the pressure weight

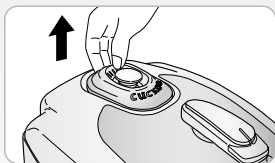
- Under the Lock/Unlock handle is locked (located on "Lock") turn the pressure weight counter-clockwise while pulling it up, and pull it out.
- Punch the clogged valve hole with the cleaning pin and reassemble it by turning it clockwise.
- When the pressure weight is properly assembled, it can freely be turned.

NAME OF EACH PART

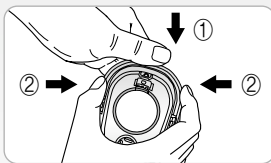


ENGLISH

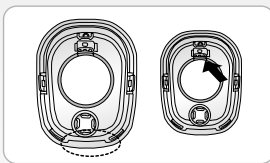
How to clean the soft steam cap



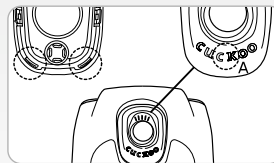
① Detach the soft steam cap like the picture.



② Press the hook in the back and follow the arrow to detach and clean. Make sure you clean frequently with a sponge or a neutral detergent.



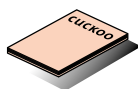
③ Assemble vent so that it fits into the groove properly.



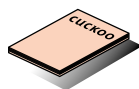
④ When putting the soft steam cap into the pressure cooker, fit the top of soft steam cap and push 'A' to hold the soft steam cap.

※ Do not touch the surface of the soft steam cap right after cooking. You can get burned.

ACCESSORIES



Manual



Cooking guide



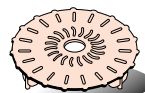
Menu seal



Rice Measuring Cup



Rice Scoop



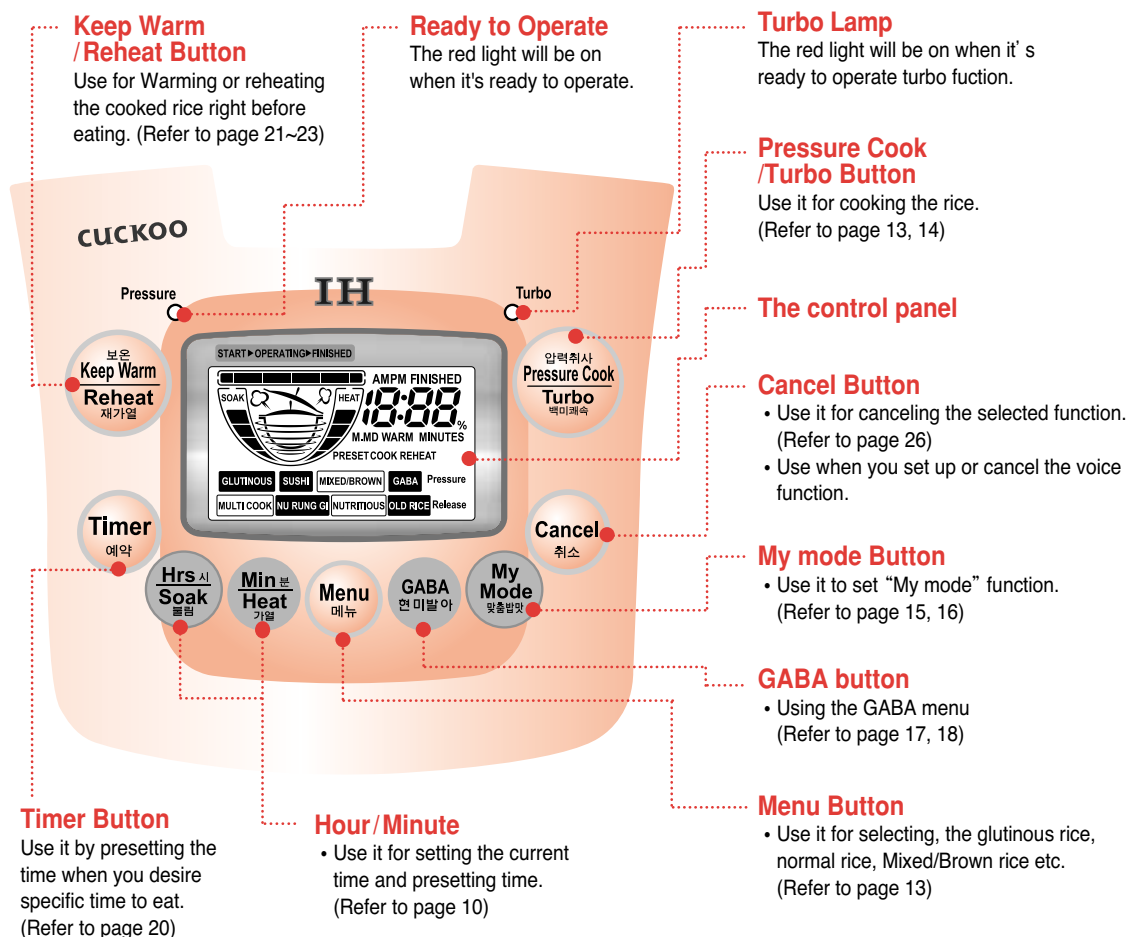
Steam Plate



Cleaning Pin

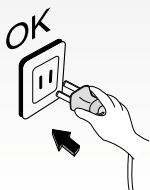
※ Attached on the bottom of the unit.

FUNCTION OPERATING PART



How to set time

1. Connect the power plug.
2. Press the Hrs/Soak, Min/Heat button more than 2 second.
3. Set the current time using the Hrs/Soak, Min/Heat button. Press the button longer than 1 second.
4. It will automatically start in 7 seconds.



Note

- ▶ After you press the Hrs/Soak, Min/Heat button to set the time, pressing any buttons except Hrs/Soak, Min/Heat or Cancel buttons will also enter the set value.
- ▶ If the current time is not correct, the rice will not finish cooking at desired time.
- ▶ During warming mode press the Cancel button to set the time.
After setting the time press Keep warm button: displays "OH"



Make provisions for any electrical failures and clock function, unit contains lithium battery. Battery life is about 3 years depending on using condition. Don't short circuit, place in fire or near heat source, disassemble, or recharge.

BEFORE COOKING RICE

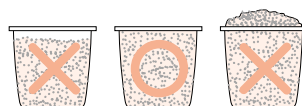
1 Wash the rice thoroughly

Measure the amount of rice you want to cook using the measuring cup and wash it thoroughly.

Wash the rice until the water becomes clear. This makes the rice taste better. (Wash at the other pot.)

※ 1 cup applies to 1 person.

▶ Correct method for using the measuring cup.

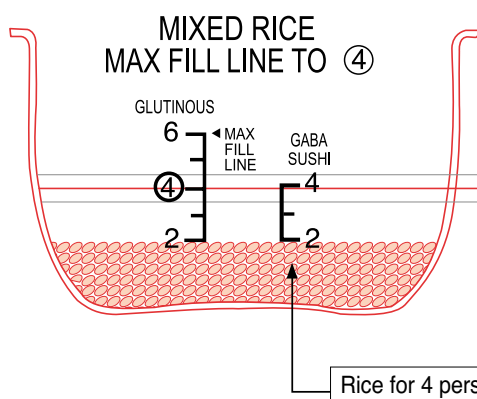


2 Measure the water accurately

After you wash the rice thoroughly, put it in the inner pot, and adjust the water level according to the marked line.

Place the inner pot on a leveled surface and adjust the amount of water.

* About water scale



When you want to cook the old rice or want the soft rice : pour more water than the measured scale

• Glutinous Rice for 4 persons (4 cups)
: Set the water to scale ④ of "GLUTINOUS"

For overcooked rice : pour less water than the measured scale

- ▶ Glutinous rice, Mixed/Brown rice, Nu rung gi : Pour water to scale of "GLUTINOUS".
Max. capacity : Glutinous rice and Mixed Rice - 8 persons, Nu rung gi-4 persons
- ▶ Sushi : Pour water to scale of "SUSHI".
Max. capacity : 4 persons.
- ▶ GABA, Mixed/Brown, Dried rice : Pour water to scale of "GABA"
Max. capacity : 4 persons.

※ **Presoak or boil the hard grain and then press the mixed rice button.**
Depending on the type of rice, the rice may only be half cooked.

Rice storing method

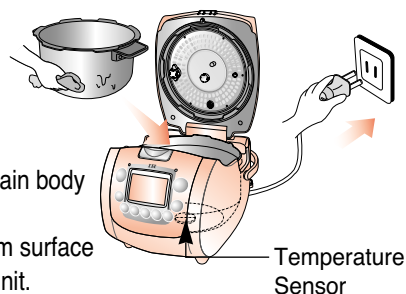
- Keep the rice where it is cool and shady.
- If the rice is kept dry it will not be good and even cause the cooked rice to smell.
- ※ Place to avoid : Hot places where boiler pipe passes by / Places under direct sunlight / Humid places.
- ※ It is recommended that you buy rice in small packages because the quality can be degraded when stored for a long period of time.

BEFORE COOKING RICE

3 Wipe the water and put it in.

Wipe the water on the inner pot with a dry cloth and put it in the main unit. Then connect the power plug.

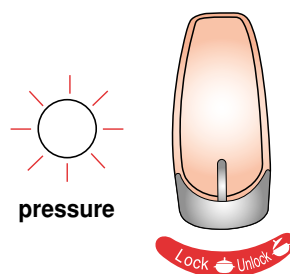
- ▶ Top cover will not close if the inner pot is not placed correctly in the main body (Place the inner pot to the corresponding parts of the main body)
- ▶ If there is any alien substance on the temperature sensor or the bottom surface of the inner pot(oven), wipe it off before putting the pot into the main unit.
- ▶ Wipe the top cover heating part well before cooking the rice.
If the top cover heating part is not cleaned well it can cause smells and discoloration.
- ▶ If there is any rice or alien substance on the oven packing or inside the upper part of the inner pot, the steam will leak. This will make the rice under-cooked and crumble.



4 Close the top cover and turn the Lock/Unlock handle to "Lock".

After setting the Lock/Unlock handle to "Lock", check the pressure weight is horizontal and the pressure Lamp is on.

- ▶ If you press the cook button without setting the Lock/Unlock handle to "Lock" the cooker will not operate. You will hear "beep beep beep" sound and "E01" is shown in the LCD.
- ▶ If it is hard to close the top cover due to internal pressure, tilt the pressure weight. This will make it easy to close.



ERROR CODE AND POSSIBLE CAUSE

※ When the product have any problems or use it inappropriately you can see the below marks.

LI

- ▶ When the inner pot is not placed into the unit.

E..

E-t

E-P

- ▶ Temperature sensor problem.
(Consult the service center and dealer.)

E01

- ▶ When pressing the Pressure Cook/Turbo and Timer button, while the Lock/Unlock handle is on "Unlock". Turn the Lock/Unlock handle "Lock".

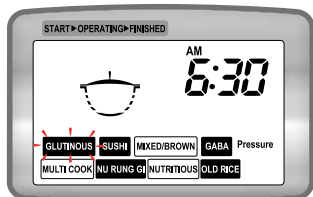
13Ho

- ▶ When setting preset time longer than 13 hours
Set the preset time within 13 hours. (Refer to page 18.)

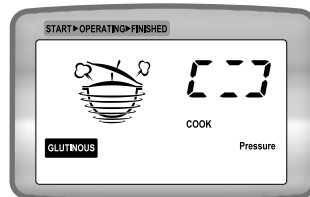
HOW TO COOK

Glutinous Rice Cooking Method

1 Press the Menu button and select the menu.

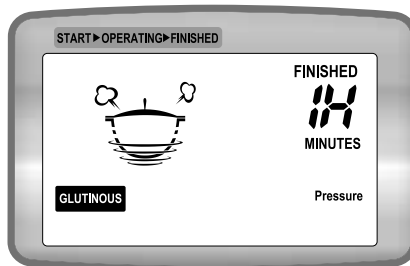


2 Press the Pressure Cook/Turbo button.



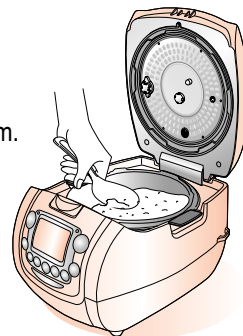
- ▶ Check the pressure weight is horizontal before cooking
- ▶ Every time you press the Menu button, the following menu will continuously repeat.

- ▶ Check the Lock/Unlock handle is set to "Lock" and press the Pressure Cook/Turbo button.
- ▶ It will start to cook with the "[]" mark going around clockwise.
- ▶ When it comes near the finishing time, the remaining time will be displayed in minutes.



3 Mix the cooked rice well, after the cooking is finished.

- During the cooking process, the pressure is automatically controlled with the steam discharged through the pressure weight.
- 2~3 minutes before the cooking is completed you will hear the "beep" sound and the steam will be automatically discharged.
At "Sushi" mode, the steam will be discharged during cooking.
(Don't be surprised and be careful not to cause any burns.)
- When the cooking is finished, the "beep" sound will go off 5 times and switch to warm.
- When it is switched to warm, open the top cover and mix the cooked rice well.
- In case of a power failure during the cooking process, it will be delayed for the time the power is shut down. But if the power is shut down for a long time, the condition of the rice will not be good.
- When the handle doesn't turn to "Unlock", tilt the pressure weight a little to release the internal pressure and it will make you much easier to open it.



HOW TO COOK

MENU

Glutinous : When you want to have sticky and nutritive white rice.

Sushi: When you want to have a little more sticky and nutritive white rice than Glutinous rice.

Mixed : For cooking together with brown rice and some other kinds of grain.

GABA: For cooking germinated brown rice. (Refer to page 17, 18)

Dried: For cooking Dried rice.

- If cooked with old, or dried rice, the boiled rice may become crumbly or underdone.
- For dried rice which has been more than one year since its harvest or by being left in a dry place for a long time, cook in the "Dried Rice Cooking Process" for a better result.

(melanizing may occur according to the keeping conditions or moisture)

▶ Wash rice sufficiently until wash water becomes clean.

▶ New rice gives a better taste. But in smaller quantity.

▶ Dried rice may give out odor, as well as poor taste.

Multi Cook : The unit cooks all kinds of stew by setting cooking time.

- Basic setting time is 20 minutes.
- Available setting time is 10-90 minutes.
- Each time you press Hrs/Soak the time increases 5 minutes.
- Each time you press Min/Heat the time decreases 5 minutes.
- The Multi cook function will start if you press Pressure Cook/Turbo button after setting the time.
- "Cook" mark is shown when "Multi Cook" is started. The remaining time will be displayed.

Nu Rung Gi(Scorched rice) : Have scorched rice when cooking done.

- When cooking is completed, take out boiled rice.
- The "Nu Rung Gi" on the jar bottom can be prepared for your taste(e.g. scorched rice tea)
 - ▶ "Nu Rung Gi" is allowed up to 4 persons.
 - ▶ For "Nu Rung Gi" cooking, set the water volume at "GLUTINOUS" level.

Nutritious

- When cooking Nutrition rice, melanizing may occur depending on the volume of ingredients such as jujube and green ginseng or condition. Please, measure the amount of ingredients when you cook the Nutrition rice as your taste.

※ Please refer to the cooking guide.

Turbo function for Glutinous rice

- ▶ Press twice Pressure Cook/Turbo button after choosing the "Glutinous" and it will switch to quick cooking and shorten the cooking time.(It takes about 14 minutes when you cook the Glutinous rice for 2 persons.)
- ▶ The preset time function is not for Glutinous rice turbo cooking.
- ▶ The turbo cooking function is allowed up to 6persons. (The condition of the rice will not be good for more than 6 persons.)
- ▶ If you soak the rice in water for about 20 minutes before cooking the rice and then cook the rice in turbo cooking course, the rice will taste good.

Cooking time for each menu

Menu 구분	Glutinous (백미)	Sushi (김초밥)	Turbo Glutinous rice (백미쾌속)	Mixed/Brown (잡곡/현미)	GABA (현미발아)	Nu Rung Gi (누룽지)	Dried (묵은쌀)	Nutritious (영양밥)	Multi Cook (만능찜)
Cooking Capacity	2~6 persons	2~4 persons	2~4 persons	2~4 persons	2~4 persons	2~4 persons	2~4 persons	2~4 persons	Refer to the cooking guide
Cooking Time	25~33 minuts	36~46 minuts	14~20 minuts	36~47 minuts	43~51 minuts	34~40 minuts	36~42 minuts	30~34 minuts	

After cooking Multi cook etc, the smell may permeate into the unit, use the unit after cleaning the rubber packing and lid part according to page 8, 21

MY MODE (Cuckoo Customized Taste Function)

What is “MY MODE”?

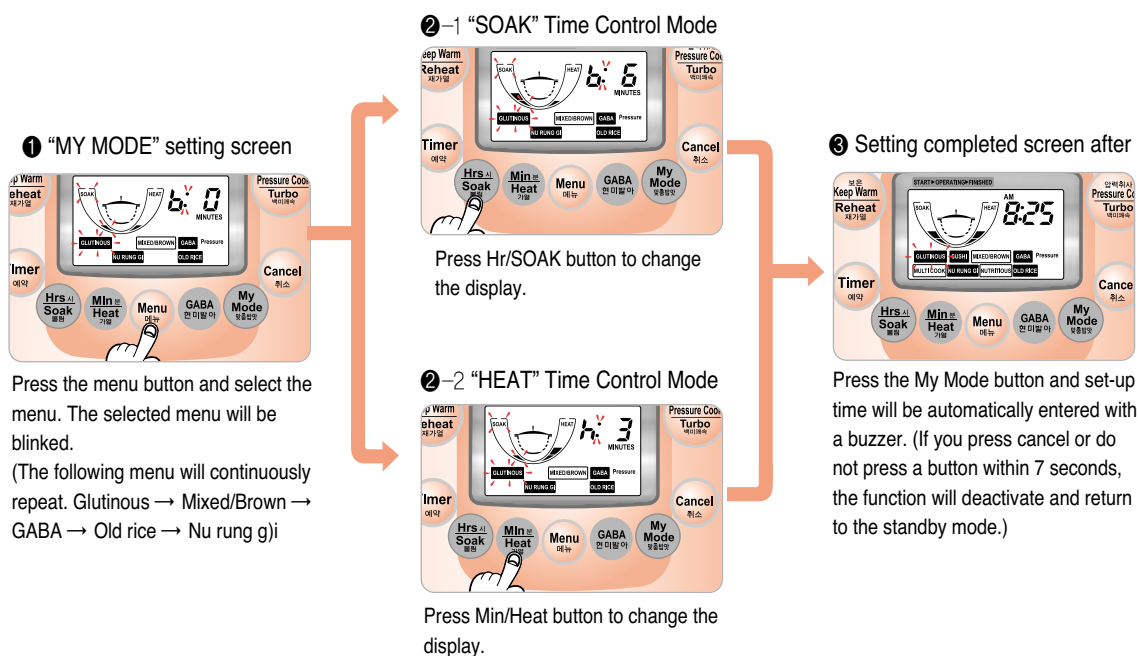
- ▶ Cuckoo’s patented technology based on variable circuit design. User can select the degree of “softness” and “glutinosity & tastiness” to meet a user’s specific taste.

MY MODE Function

- ▶ Longer “SOAK” Time: rice becomes soft and glutinous. (selectable in 4 steps)
- ▶ Longer “HEAT” Time: rice becomes tasty (selectable in 4 steps) [melanizing will occur]
- ※ Above 2 functions can be selected both or individually.

Cuckoo’s my mode of display

- ▶ “b: 0” (soak time control mode) is shown with a beep sound when you press the My Mode button after selecting a desired menu to apply or start.
- ▶ “MY MODE” function applies to “Glutinous, Mixed, GABA, or Dried” menu.
- ※ Unless one of “Glutinous, Mixed, GABA, or Dried” menu is selected, My Mode button cannot be entered.



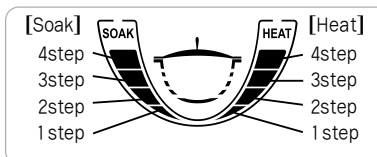
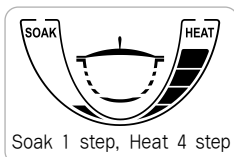
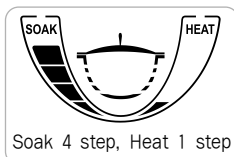
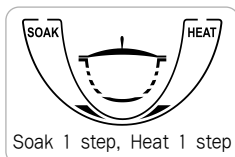
- ※ Set-up time is stored until the next reset. No need to set-up at every cooking.
- During Cooking, Warming and preset time cooking modes, “SOAK” and “HEAT” Time cannot be readjusted.

Cautions

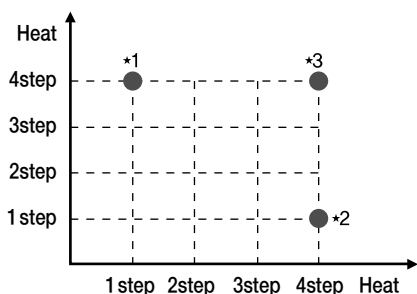
1. ‘MY MODE’ function may influence scorching or cooking quality. Ensure that cooking time is not changed, by children.
* Default settings are “SOAK” Time 0 min (“b: 0”), “HEAT” Time 0 min (“h: 0”).
2. “MY MODE” function may elongate cooking time according to set-up time.
3. Scorching of rice may occur by longer “HEAT” Time (“h: ”).

Use the My Mode as the following instruction

The display of my mode



This is a graph showing the flavors of 16 types of cuckoo custom-made rice

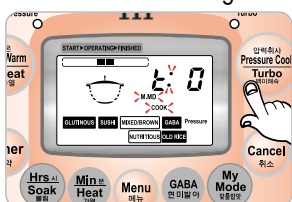


- *1. The rice becomes chewy and glutinous.
- *2. The rice becomes soft and well-raised rice.
- *3. The rice becomes soft and glutinous.

Cuckoo customized cooking function

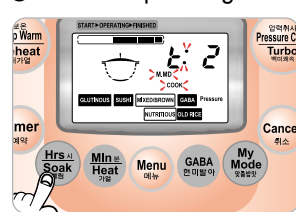
While cooking, you can control the heating temperature (both high and low) depending on your preference. In the customized cooking function, press the Pressure Cook/Turbo button. The mark will show 't: 0' with a buzzer then enter the customized cooking function mode. Display will be shown on the entire menu of the Cuckoo customized cooking function instantly.

① To display Cuckoo customized cooking function



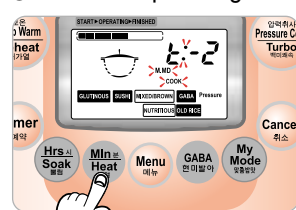
In the custom-made rice taste function, press the Pressure Cook/Turbo button. The Cuckoo customized cooking function will activate. 't: 0' displays the first mark.

②-1 2nd step setting mode



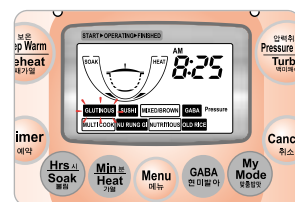
Press Hrs/Soak button to change the display as 0 → 1 → 2 → -2 → -1 → 0.

②-2 -2nd step setting mode



Press Min/HEAT button to change the display as 0 → -1 → -2 → 2 → 1 → 0.

③ Setting completed screen after



Press the My Mode button and set-up time will be automatically entered with a buzzer. (If you press cancel or do not press a button within 7 seconds, the function will deactivate and return to the standby mode.)

1. The 'Cuckoo customized cooking function' applies to Glutinous, Turbo cooking, Sushi, Mixed rice/Brown rice, GABA, Nutrition rice, Old rice collectively.
2. On the basis of 't: 0', set up the step of Cuckoo customized cooking function depending on your preference. The high step of cooking may cause melanizing.

HOW TO USE “GABA (Brown rice)”

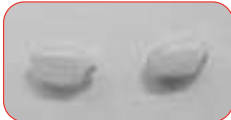
What is Germinated Brown rice?

- ▶ Brown rice has richer nutrients than polished rice. However, brown rice is rather tough and harder to be digested. By a least germination, the enzymes in the brown rice are activated, generating nutrients and more digestible.

Tips to Buy Quality Brown Rice

① Check the dates of harvest and pounding.

- ▶ The dates should be within 1year from a harvest, 3 months from pounding.



② Inspect rice with your eyes.

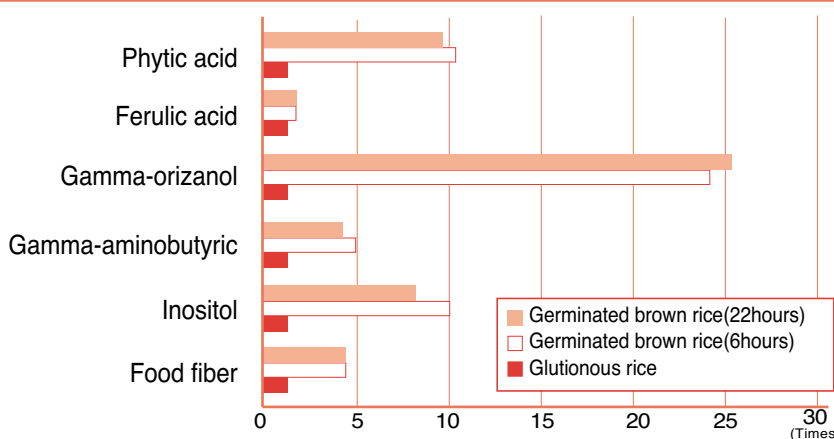
- Check that embryo is alive
- Rice surface should be light yellow and glazing. Whitely stirred up surface, or darkish colored Brown rice is not suitable for a germination
- Avoid fractured, not fully corned, or empty ear. Empty ear may generate odor during germination and bluish- nor corned Brown rice cannot be germinated.

Features of Germinated Brown rice

Germinated Brown rice increases nutrients and enhances taste which is a weak point of brown rice.

Germinated Brown rice also improves digestibility.

- ▶ Taste will be greatly enhanced.
- ▶ Digestive and rich in nutrients.
 - Diatetic hormone is generated improving digestibility.
- ▶ Good as a health food for children or students.
 - Rich with dietary fiber.
- ▶ Germinated brown rice has rich GABA (Gamma Amino Butryc Acid)
 - GABA promotes metabolism in liver and kidneys, suppresses neutral fat, lowers blood pressure, promotes metabolism in brain cells - these effects have been proved by medical science.



Based on japan food analysis center

<Comparison of Germinated brown rice's nutrition and Glutinous rice's(6 hours) nutrition.>

- ▶ Phytic acid 10.3Times
- ▶ Ferulic acid 1.4Times
- ▶ Gamma-orizanol 23.9Times
- ▶ Gammma-aminobutyric 5Times
- ▶ Inositol 10Times
- ▶ Food fiber 4.3Times

HOW TO USE “GABA (Brown rice)”

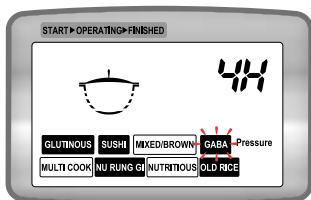
Using “GABA” Menu

1 In order to promote germination, soak brown rice for 16 hours in water.

Method of Pre-germination

- ▶ Put washed brown rice in an appropriate container, pour sufficient water to soak the rice.
- ▶ Pre-germination shall not exceed 16 hours. Make sure to wash rice clean with **flowing water** before using “GABA” menu. Be careful that too hard washing may take off embryos which generate the germination.
- ▶ Unique smell may be generated according to the soaking time of pre-germination.
- ▶ When pre-germination has been completed, wash the rice and put in inner pot (Oven). Pour appropriated volume of water, and use “GABA” menu.
- ▶ In summer or hot temperature environment odor may be generated. Reduce germination time and wash clean when cooking.

2 Set the Lock/Unlock handle at “Lock”, press Menu button to select “GABA”.



Default setting: 4 Hours

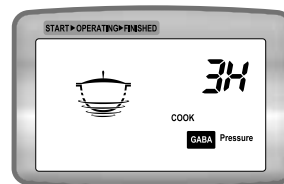
- ▶ When the “GABA” is selected, “4H” is indicated in the display.

3 Press Hrs/Soak and Min/Heat buttons to set time.

- ▶ Pressing Hrs/Soak button increases germination time by 1 hour.
- ▶ Pressing Min/Heat button decreases germination time by 1 hour.
- ▶ “GABA” time can be set-up by 0, 4, 5, 6 hours.

▶ If “GABA” time is set “0” hours, pressing Pressure Cook/Turbo button will start cooking immediately. To cook without germination or cooking germinated Brown rice, set the time at “0”.

4 Press Pressure Cook/Turbo button.



3 more hours for germination

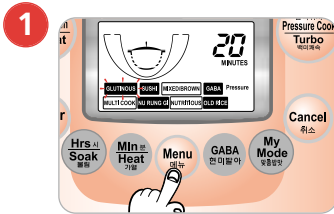
- ▶ Pressing Pressure Cook/Turbo button will begin the “GABA” process, after which. cooking will begin immediately.
- ▶ During “GABA” mode, “Cook” indicator will be lit together with the germination time left.

Precautions for ‘GABA’ Cooking

- ▶ If smaller germ is preferred, omit pre-germination process. Select “GABA” menu, set-up appropriate germination time, and start cooking (nutrient ingredients do not vary significantly by the size of germ).
- ▶ During hot seasons, longer germination time may generate odor. Reduce germination time.
- ▶ GABA cooking is allowed up to 4 persons.
- ▶ City water can be used for germination. However, spring water is recommended. Germination may not be properly performed in hot or boiled water even after cooling.
- ▶ Germination rate, germ growth may differ by the Brown rice kind, condition or period of storing, etc.
 - Germinated brown rice is sprouted brown rice. Germination rate and growth may differ by the Brown rice kind. The brown rice should be within 1 year from harvest, and not long since pounded.
- ▶ In GABA mode, preset on 4H, 5H, 6H may not be possible. If you want to preset the GABA, set up ‘OH’ . (Refer to page 20)

How to cook the Multi-cook and Nu rung gi

How to use the Multi-cook and preset the time



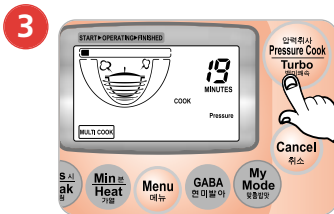
Turn the top handle to “Lock,” press menu to select the Multi-cook.

▶ When selecting Multi-cook, the display indicates cooking time to be 20 minutes.

2 Press Hrs/Soak, Min/Heat button to set up the time.

Please refer to the cooking guide for cooking time.

1. Each time you press Hrs/Soak button, the time increases 5 minutes.
2. Each time you press Min/Heat button, the time decreases 5 minutes.
3. Available setting time is 10 ~ 90 minutes.



Press Pressure Cook/Turbo button.

Press the Pressure Cook/Turbo button and the Multi-cook will start. If the Multi-cook starts, the display shows the 'cooking mark' and remaining minutes.

4 Use the preset time of Multi-cook as following instruction.

1. Check the present time.
2. Turn the Lock/Unlock handle to “Lock” and press the Timer button.
3. Press the Hrs/Soak or Min/Heat to preset time.
4. Press menu to select the Multi-cook.
5. Set up the cooking time for pressing Hrs/Soak, Min/Heat button.
6. Press the Timer or Pressure Cook/Turbo.

How to make Nu rung gi

1. Turn the Lock/Unlock handle to “Lock” and press menu to select the ‘Nu Rung Gi.’
2. Press the Pressure Cook/Turbo button to start cooking.
3. When cooking is completed, scoop out the boiled rice. The “Nu Rung Gi” on the jar bottom can be prepared for your taste (e.g. scorched rice tea)
 - ▶ “Nu Rung Gi” can be prepared for people up to 4.
 - ▶ For “Nu Rung Gi” cooking, set the water volume at “Glutinous” level.

HOW TO PRESET THE TIMER

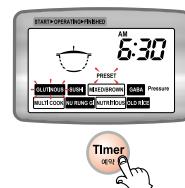
- ▶ Put it in the inner pot with the measured water after wash the rice and turn the Lock/Unlock handle to "Lock".
- ▶ Presetting time is the time when the rice cooking is completed. (According to the amount of rice the finishing time may vary)

1 Check if the current time and the menu are correct.

- Refer to page 10 for the time setting method.
 - If the current time is not set correctly, the presetting time also be incorrect. (Make sure not to change A.M. and P.M.)
 - If the menu is incorrect, press the Menu button and select the desired menu.
- ※ Caution : Press Hrs/Soak, Min/Heat button to set a cooking time, When use the Multi cook preset mode.

2 Press the Timer button.

- If you press the Timer button, the "Preset" sign will be displayed with the preset time.
 - After pressing Timer button, set the preset time within 7 seconds.
 - The default for set time is 6:30 AM
 - If you press the Timer button without setting the lock/unlock handle on the top cover to "Lock", the "E01" sign will be on the display and don't operate.
- ※ In GABA mode, preset on "QH" is possible.

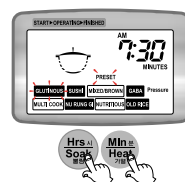


3 Set the presetting time.

- Set the presetting time with the Hrs/Soak and Min/Heat button.
- ※ If the preset time is already correct, you do not need to set time again.

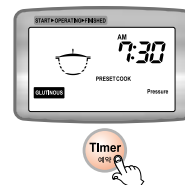
Example) When you want to eat the rice at 7:30AM.

Press the Timer button (The "Preset" sign will be displayed) and then press the Hrs/Soak button, set time at 7 hours. And press the Min/Heat button, set time at 30 minutes. (The unit for the Hrs/Soak button is 1 hour and the unit for the Min/Heat button is 1 minute.)



4 Press the Timer button.

- The "Preset" will be displayed.
- Press the Cancel button when you want to cancel the preset cooking.
- ※ The preset time will be stored. If you want to cook the rice to the preset time already entered, press the Timer button and then press the Pressure Cook/Turbo button.
- ※ If you want to check the current time during the Timer cooking, press the Hrs/Soak or Min/Heat button for 2 seconds.



Precautions for preset cooking

- ▶ If the rice is old and very dry, the result of the cooking may not be good.
- ▶ If the rice is not well cooked increase the amount of water about half-scale.
- ▶ Press Cancel button and restart to change the preset time.
- ▶ Set the presetting time to no more than 13 hours especially if the presetting time exceeds 7 to 8 hours during the summer time, the rice can smell bad.

Preset time will be changed automatically and displays "13H0" when setup time exceeds 13 hours.

- ▶ If the preset time is shorter than cooking time in the below table, the cooking starts immediately.

※ Using range of Timer Cook for each menu

Menu	Glutinous (백미)	Sushi (김초밥)	Mixed/Brown (잡곡/현미)	GABA (현미발아)	Multi Cook (만능찜)	Nu Rung Gi (누룽지)	Nutritious (영양밥)	Dried (묵은쌀)
Using range of preset timer	From (33minutes + My mode) to 13 hours	From 46minutes to 13 hours	From (47minutes + My mode) to 13 hours	From (51minutes + My mode) to 13 hours	From (setting time + 1minutes) to 13 hours	From (40minutes + My mode) to 13 hours	From 34minutes to 13 hours	From (42minutes + My mode) to 13 hours

TO KEEP WARM THE COOKED RICE TASTY

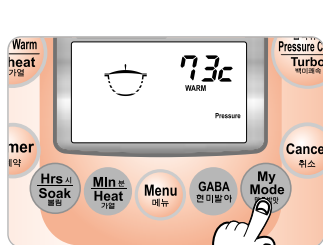
How to keep warm

- ▶ Using Keep Warm function for more than 12 hours may cause discoloration or an objectionable odor in the rice.
- ▶ During keep warm and reheat mode, set the cover lid handle at "Lock"
(Could impact on a keep warm function or a breakdown of the clamp knob)

- 1 After the cooking process is finished it is automatically switched to warming function. Make sure to mix the cooked rice well as soon as the cooking process is completed with the rice scoop (within 5 minutes)
- 2 Do not keep the scoop inside the pot while warming the rice.
When using a wooden scoop it can cause serious bacteria and odors.
- 3 The mixed and brown rice cannot be in such good condition as white rice while in warm function due to their characteristics. Therefore do not keep mixed and brown rice in function for a long period of time.
- 4 If the amount of rice inside the pot isn't that much, keep it at the center of the pot.
- 5 Do not warm the cold rice or do not mix the cold rice with the warm.
- 6 Always keep the power connected while warming the rice.
If you turn the lock/unlock handle to "Unlock", the "Release" will be displayed. But the rice is still in warming function. The warming efficiency is better when the handle is kept at "Lock".
- 7 Because there will always be alien substances on the internal side of the top cover(heating part), always remember to clean the top cover before using.
- 8 During warm mode, the rice can turn white and rise. In this case, mix the rice.

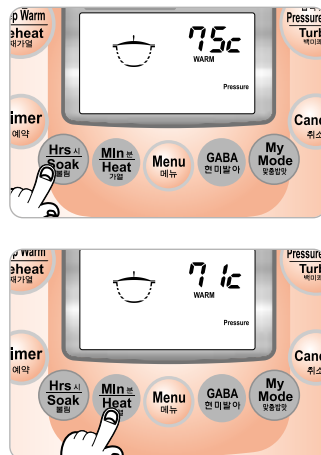
Controlling method of warming temperature

- ▶ Even after you clean and disinfect with boiling water, the rice still turns yellow and the rice smells bad or the rice feels cold, it usually means the warming temperature isn't proper. You have to adjust the warming temperature.



- 1 Press the My Mode button for more than 2 seconds during warming. The display of mark will change with buzzer sound. At this time, 73°C indicates the present temperature of warming.

※ The setting temperature when take the products out of warehouse can be different from an operating manual.



- 2-1 Press Hrs/SOAK button to change the display as 73°C → 74°C → 75°C → 76°C → 77°C → 78°C → 79°C → 80°C



- 3 Set up the desired temperature. Press My Mode button and set-up time will be entered with a buzzer sound. (If you press the cancel button or do not press the button within 7 seconds, the function will automatically return to normal.)



- 2-2 Press Min/Heat button to change the display as 73°C → 72°C → 71°C → 70°C → 69°C

※ When you want to adjust the warming temperature during warm mode, Press the button longer than 2 seconds

1. When color of the rice hasn't changed but the rice smells bad, or when the rice feels cold. (the warming temperature is lower than normal so raise the warming temperature about 1~2 °C)
2. When the color of the rice turns yellowish and the rice smells bad. (the warming temperature is higher than normal so reduce the warming temperature about 1~2 °C)

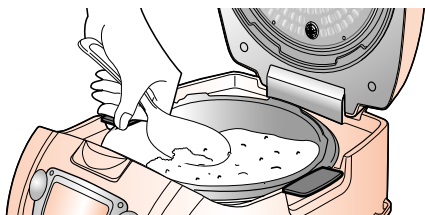
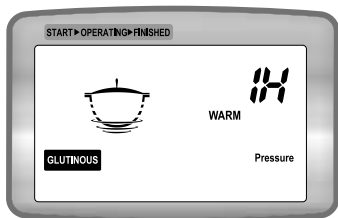
TO KEEP WARM THE COOKED RICE TASTY

Reheating Function (It reheats cooked rice like it has just been cooked.)

► The reheating function only works while warming the rice.

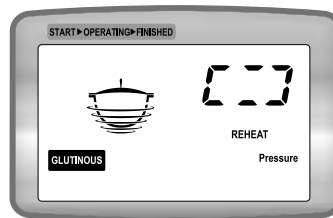
1 Mix the warmed rice so that the surface is flat.


While warming.....



- Keep the surface flat keeps the temperature of the rice constant and also reduces the dryness.
- During “keep warm” mode the current time is shown by pressing “Min/Heat” button and the warm processing time is shown by pressing “Hrs/Soak” button.

2 Check if the Lock/Unlock handle is set to “Lock” and press the Keep Warm/Reheat button.



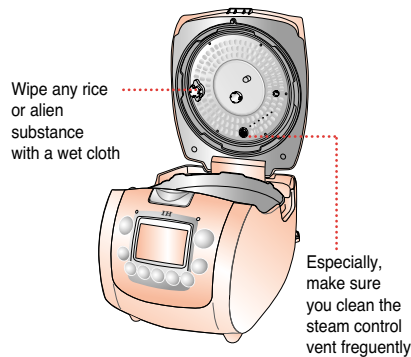
- The “” mark rotating clockwise.
- The reheating course will be completed in 9 minutes with the “beep” sound.

When the reheating is completed

- Mix the reheating rice well. If you reheat the cooked rice several times, it will degrade the taste of the warmed rice. Use it once or twice a day.

When odors are rising during the warming mode

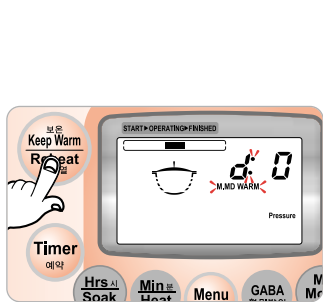
- Clean the lid frequently. It could produce bacteria and odors.
- Although it appears to be clean, the bacterias may cause odor during keep warm mode. So sterilize with a cloth has been boiled in hot water. Set the water to scale 4 of, “GLUTINOUS” and add 15cc of vinegar into the inner pot and boil pressing the Cancel button for 20-30 minutes.
- After you cook soups and steamed dishes clean the inner pot properly to prevent rice from smelling.



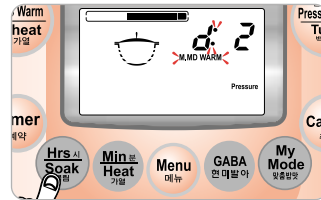
Keep Warm / Reheat

How to operate the warm temperature to my mode

- Use it while opening the lid when there is too much water or rice becomes too soft.



- 1 Press Keep Warm/Reheat button in my mode (Refer to page 17). The display of mark will change with a buzzer. 'd: 0' mark is first mark.



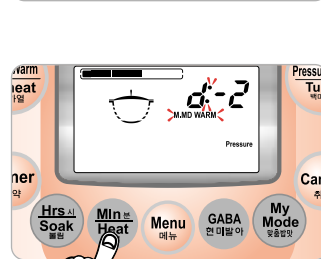
- 2-1 Press Hrs/SOAK button to change the display as 0 → 1 → 2 → -2 → -1 → 0



- 3 Select the menu you want, then the press the My Mode button and set-up time will be automatically entered with a buzzer. (If you press the cancel button or do not press a button within 7 seconds, the function will be cancelled and return to standby mode.)



- 2-2 Press Min/HEAT button to change the display as 0 → -1 → -2 → 2 → 1 → 0



1. When opening the lid, if too much water is spilt : Press Hrs/SOAK button to raise the setting mode about 1~2 step.
2. If the edge of rice is too soft : Press button Min/Heat to reduce the setting mode about 1~2 step.

How to keep warm during sleep

- When keeping the rice warm for a long time, set up the temperature low to prevent the following quality of rice: smell, dry, change of color ; from PM10:00 ~ AM 04:00.

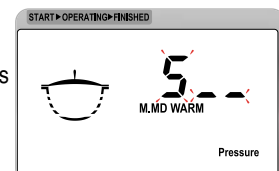
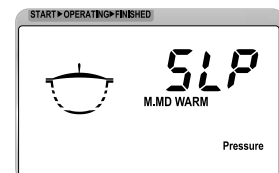
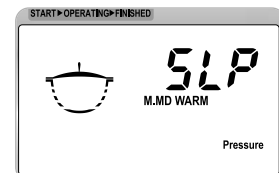
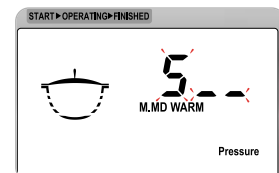
How to set up

1. In the My Mode function, press the Keep Warm/Reheat button. 'The custom-made warming mode' will be entered. At the same time, press the preset button. The display will indicate as below.
2. When entering the custom-made warming mode in bed, press the Hrs/SOAK button. 'SLP' display will be corrected and press the My Mode function to set up.
3. After entering the custom-made warming mode, if you do not press the any other buttons within 7 seconds, the function will return to the previous cancelled function.
4. This function must be activated by the buyer depending on necessity.

How to release

1. In the My Mode function, press the Keep Warm/Reheat button. 'The custom-made warming mode' will be entered. At the same time, press the preset button. The display will be shown as below.
2. When entering the custom-made warming mode in bed, press the Min/HEAT button. 'SLP' display will blink and then press the custom-made rice taste function to release.
3. After entering the custom-made warming mode in bed, press the cancel button or do not press any button for 7 seconds, then function will go back to the prior cancelled function.

- If you need to keep the rice warm during sleep, do not use this function. This function makes the rice cooler than normal. In summer, the rice can be spoiled and may smell because of high temperature. If possible, do not use the custom-made warming mode while sleeping.



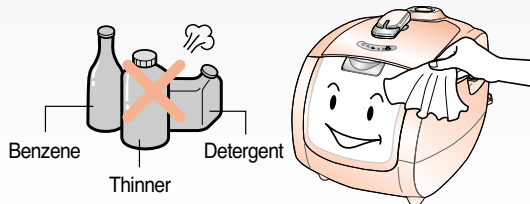
HOW TO CLEAN

When cleaning the cooker always pull the power plug with dry hands and clean it after the cooker is fully cooled off.

Clean the main body

When cleaning the top cover of the main body, do not use benzen, thinner, detergent etc,

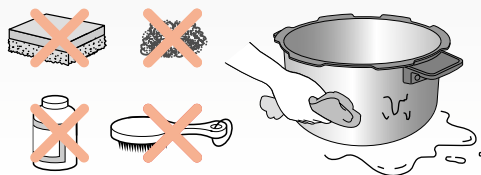
- ▶ It can cause discoloration or transformation.
- ▶ Wipe it with a clean cloth.
- ▶ Do not wash the main body.



Clean the inner pot and inside the top cover

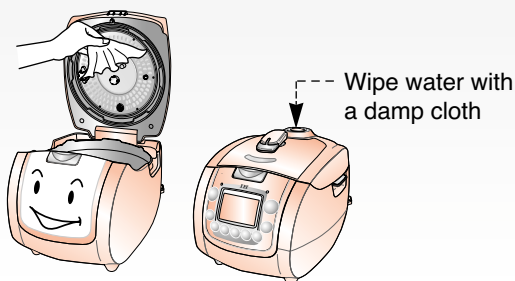
When cleaning the inner pot, do not use tough scrubber, metallic scrubber, brush, abrasive material etc.

- ▶ The coating can come off.
- ▶ Clean it with kitchen cleaner and sponge.



Clean inside the top cover

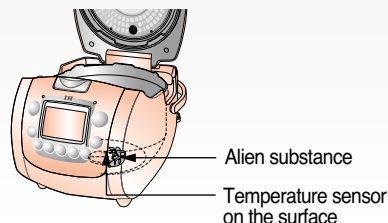
Soak the cloth in hot water and squeeze out the water. Use this cloth to clean inside the top cover of any alien substance.



Clean the inside main body

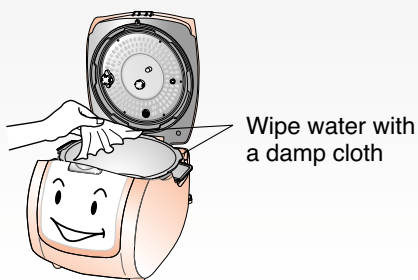
After taking the inner pot out, clean the bottom surface (especially the surface temperature sensor and heating plate) of before using.

- ▶ Incorrect temperature reading from the sensor can lead to or malfunction or even cause fire.

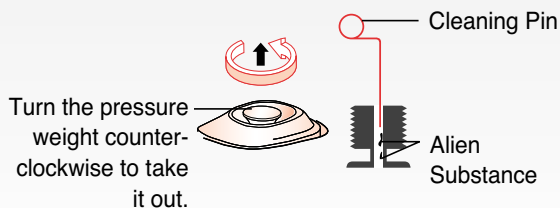



Clean the dew dish

- ▶ Empty the water out of a dew dish after cooking or keep-warming. Remaining the water in the dew dish cause bad smell.









Clean the valve hole in the pressure weight



 Do not use a cleaning pin for other use except cleaning for the valve hole of the pressure weight.

CHECK BEFORE ASKING FOR SERVICE

※ If there is a problem with your cooker, check the following details before requesting service to your dealer. Sometimes the cooker may not operate as desired if used incorrectly.

Case	Check points	Do the following
When the rice is not cooked.	<ul style="list-style-type: none"> • Pressure Cook/Turbo button is pressed? • Is there power cut while in cooking? 	<ul style="list-style-type: none"> • Press the Pressure Cook/Turbo button once. And check “” sign on the display. • Re-press the Pressure Cook/Turbo button.
When the rice is not well cooked.	<ul style="list-style-type: none"> • Did you use the measuring cup to measure your rice? • Did you measure proper water? • Did you clean the rice before cooking? • Did you put rice in water too long time? • Is the rice old or dry? 	<ul style="list-style-type: none"> • Refer to page 11~12. • Insert some more water (about half of 1 level)
Bean(other grains) is half cooked.	<ul style="list-style-type: none"> • Is bean (other grains) is too dry? 	<ul style="list-style-type: none"> • Soaked or steam beans other grains before cooking in the pressure cooker in order to avoid partially cooked beans or grains. Beans should be soaked for-to-minutes or steamed for-to-minutes prior to cooking, depending on your taste.
Rice is too watery or stiff.	<ul style="list-style-type: none"> • Is it selected the menu correctly? • Did you measure proper water? • Did you open the top cover before cooking was finished? 	<ul style="list-style-type: none"> • Select the correct menu. • Measure the proper water. • Open the top cover after cooking finished.
When the water overflow.	<ul style="list-style-type: none"> • Did you use the measuring cup? • Did you measure proper water? • Is it selected the menu correctly? 	<ul style="list-style-type: none"> • Refer to page 11.
When you smell something while warming.	<ul style="list-style-type: none"> • Did you close the top cover. • Please check the power cord input to wall socket. • Did it warm over 12 hours? • Is there any other substance such as rice scoop or cold rice. 	<ul style="list-style-type: none"> • Close the top cover perfectly. • Always be keeping the power on while warming. • As possible as warming time is within 12 hours. • Don't warm rice with other substance.
“  ”, “  ”, “  ” sign is appeared.	<ul style="list-style-type: none"> • There is some problem on the temperature sensor. 	<ul style="list-style-type: none"> • Please contact to dealer or service center.
When the button cannot operate with “  ”.	<ul style="list-style-type: none"> • Is there inner pot? • Check the rated voltage? 	<ul style="list-style-type: none"> • Please insert inner pot. • 120V only.
When the Pressure Cook/Turbo, Timer button are not operate with “  ”	<ul style="list-style-type: none"> • Did you turn the Lock/Unlock Handle to “Lock” • Is “pressure” lamp on? 	<ul style="list-style-type: none"> • Please turn the Lock/Unlock Handle to “Lock”
When the rice is badly sticky.	<ul style="list-style-type: none"> • Is there any rice or any other alien substance on the temperature sensor, heating plate or the bottom surface of the inner pot? 	<ul style="list-style-type: none"> • Clean all the alien substance on the temperature sensor, heating plate or the bottom surface of the inner pot.

CHECK BEFORE ASKING FOR SERVICE

Case	Check points	Do the following
When the time cannot be preset.	<ul style="list-style-type: none"> Is the current time correct? Is it right AM or PM? Did you set the reservation time over 13 hours? 	<ul style="list-style-type: none"> Set the current time. (Refer to page 10) Check the AM, PM. Maximum reservation time is 13 hours. (Refer to page 20)
When you smell after and before cooking?	<ul style="list-style-type: none"> Did you clean it after cooking? 	<ul style="list-style-type: none"> Please clean it after cooking.
When the top cover cannot be closed.	<ul style="list-style-type: none"> Is the inner pot correctly put in the main body? Is the Lock/Unlock handle on the top cover set to "Lock"? Is there hot thing in the inner pot? 	<ul style="list-style-type: none"> Please put in the inner pot perfectly. The Lock/Unlock handle to "Unlock". Pull the pressure weight to aside once.
When cannot turn to "Unlock".	<ul style="list-style-type: none"> Did you turn the Lock/Unlock handle while cooking? Did you turn the Lock/Unlock handle before exhausting steam perfectly? 	<ul style="list-style-type: none"> Don't open the top cover while cooking. If you want to open top cover while cooking, press the Cancel button more than 2 seconds and exhaust the steam. Pull the pressure weight to aside once and exhaust the steam perfectly.
When the top cover cannot open although the Lock/Unlock handle to "Unlock".		<ul style="list-style-type: none"> Because of pressure. Pull the pressure weight to aside once and exhaust the steam perfectly.
When you hear weird noises during cooking and warming	<ul style="list-style-type: none"> Is there a wind blowing sound when cooking the rice? Is there a "Chi" sound when warming the rice? 	<ul style="list-style-type: none"> This is the sound of the fan motor to cool the internal parts. This is normal. The "Chi" sound during the warming process is the sound of IH cooker operating. This is normal.
When the steam exhausted between the top cover.	<ul style="list-style-type: none"> Is there alien substance on the packing? Is packing too old? 	<ul style="list-style-type: none"> Clean the packing with duster. Keep to be clean near the packing. If the steam is exhausted the top cover, please power off and contact the service center and dealer. Packing life cycle is 12 month, please replace the packing per 1 year.
When the Cancel button does not operated while cooking.	<ul style="list-style-type: none"> Is the inner pot hot? 	<ul style="list-style-type: none"> Keep pressing the Cancel button for 2 seconds for safety reason if you like to cancel while cooking. Be carefully of hot steam emission or hot contents spattered from the automatic steam outlet when cancelation.
Brown rice is not germinated properly	<ul style="list-style-type: none"> Does the quantity of rice exceed the specified maximum capacity? Is the Brown rice too old? 	<ul style="list-style-type: none"> Put the specified maximum capacity of Brown rice. Dried or contaminated rice may not be germinated properly. (Refer to page 17)



